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FILE 'FROSTI' ENTERED AT 16:06:36 ON 01 FEB 2007  
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=> s polydextrose  
L1 1093 POLYDEXTROSE

=> s synergism or synergistic or synergy  
L2 4653 SYNERGISM OR SYNERGISTIC OR SYNERGY

=> s l1 and l2  
L3 11 L1 AND L2

=> d 1-11 all

L3 ANSWER 1 OF 11 FROSTI COPYRIGHT 2007 LFRA on STN  
AN 712115 FROSTI  
TI Synergistic prebiotic compositions.  
IN Jaszberenyi C.J.; Szakacs T.J.  
SO PCT Patent Application  
PI WO 2006134409 A2  
AI 20060612  
PRAI Hungary 20050613  
DT Patent  
LA English  
SL English  
AB A synergistic composition for boosting the number of Bifidobacteria and other beneficial probiotic strains in the gastrointestinal system of an individual is disclosed. The invention is claimed to effectively support the development of colonised and planktonic bacteria in the large intestines. It also lowers the level of bacteria that can cause formation of secondary bile acids. It consists of prebiotic components, including certain fructose polymers, modified or unmodified starch, and partial hydrolysates. The composition also contains partially hydrolysed inulin, natural oligofructoses, fructo-oligosaccharides, lactulose, galactomannan and its partial hydrolysates, indigestible polydextrose and acemannan. The invention also consists of various gums, indigestible dextrin and its partial hydrolysates, trans-galacto-oligosaccharides, xylo-oligosaccharides and beta-glucan and its partial hydrolysates. The composition, which may include other additives, can be used as a medicament, food or fodder additive, dietary supplement or prebiotic and symbiotic food or fodder.

SH FUNCTIONAL FOODS  
CT BACTERIA; BIFIDOBACTERIUM; DIETARY ADDITIVES; DIETARY SUPPLEMENTS; FUNCTIONAL FOODS; FUNCTIONAL SUPPLEMENTS; GASTROINTESTINAL DISEASES; INTESTINAL BACTERIA; INTESTINAL MICROORGANISMS; MICROORGANISMS; PATENT; PCT PATENT; PROBIOTIC BACTERIA; PROBIOTIC MICROORGANISMS; PROBIOTICS

DED 26 Jan 2007

L3 ANSWER 2 OF 11 FROSTI COPYRIGHT 2007 LFRA on STN  
 AN 676063 FROSTI  
 TI Synbiotic synergy of pro- and prebiotics.  
 AU Gerdes S.  
 SO Food Product Design, 2005, (May), 15 (2), 75-86 (10pp) (0 ref.)  
 Published by: Weeks Publishing Co. Website:  
<http://www.foodproductdesign.com>  
 ISSN: 1065-772X  
 DT Journal  
 LA English  
 AB Probiotics are seen as one of the main food trends for 2005. Consumption of a wide range of prebiotics has been shown to improve gut health, while combination of prebiotics with probiotics to create synbiotics may enhance gut function and reduce the risk of several chronic diseases. The main health benefit of probiotic bacteria is their effect on balancing intestinal microflora. Other documented health benefits of probiotic cultures are described. Delivery and survival of viable probiotic cultures are considered in relation to food pH and microencapsulation. Prebiotics promote the growth of beneficial bacteria. The functional properties of the most widely used prebiotic ingredients inulin and oligofructose, together with polydextrose and resistant starch, are detailed. Probiotics have traditionally been delivered in yoghurt and other cultured dairy beverages. Use of inulin and resistant starch in yoghurts, smoothies and health drinks, as well as bakery products, is considered.

CT APPLICATIONS; BACTERIA; BAKERY PRODUCTS; BEVERAGES; BULKING AGENTS; DAIRY PRODUCTS; DISEASES; FERMENTED DAIRY PRODUCTS; FERMENTED FOODS; FUNCTIONAL INGREDIENTS; FUNCTIONAL PROPERTIES; HEALTH BENEFITS; INGREDIENTS; INTESTINAL BACTERIA; INTESTINAL MICROORGANISMS; INULIN; MICROORGANISMS; MILK DRINKS; OLIGOFRUCTOSES; OLIGOSACCHARIDES; POLYDEXTROSE; POLYSACCHARIDES; PREBIOTICS; PROBIOTICS; REDUCTION; RESISTANT STARCH; RISKS; SAFETY; STARCH; SURVIVAL; SYNBIOTICS; YOGHURT  
 DED 9 Sep 2005

L3 ANSWER 3 OF 11 FROSTI COPYRIGHT 2007 LFRA on STN  
 AN 653222 FROSTI  
 TI Ingredients for functional foods and supplements.  
 AU Anon.  
 SO Prepared Foods, 2004, (September), 173 (9), NS11-NS18 (5pp) (0 ref.)  
 Published by: <http://www.preparedfoods.com>  
 ISSN: 0747-2536  
 DT Journal  
 LA English  
 AB A showcase of ingredients currently available for functional foods and dietary supplements is described. These functional ingredients are discussed in relation to the following categories: phosphates and calcium; collagen, policosanol, grape extract and other similar ingredients; inulin fat replacer, oligofructose sugar replacer and Synergy 1, offering enhanced calcium absorption; non-GM soya protein isolate; probiotic tablets offering a targeted delivery system for probiotic bacteria; docosaheptaenoic acid purified from algae; Natureal GI - an oat bran concentrate effective in helping to maintain healthy blood sugar levels; grape seed extract Gravinol containing proanthocyanidins - naturally occurring antioxidants; chondroitin for joint health and a resistant starch product called Fibersym HA for heart health; green coffee extract containing natural polyphenol antioxidants; GRAS cyclodextrin products used for stabilising ingredients and for taste/odour masking; phytosterol powder and liquid ingredients; tomato phytonutrients Lycomato Powder containing lycopene complex; lactose-free whey proteins; water-soluble and tasteless calcium and magnesium lactate gluconates; Eggstend all-dairy egg replacement powder; green tea and iron; stable tolerant iron; Herbacel AQ Plus fruit fibres; guidelines on the cultivation of medicinal plants; all-natural, concentrated oat bran; and STA-LITE polydextrose low-calorie bulking agent.

DED 19 Nov 2004

L3 ANSWER 4 OF 11 FROSTI COPYRIGHT 2007 LFRA on STN  
AN 638014 FROSTI  
TI Hydrocolloids as stabilizer and fiber source in nutraceutical beverages.  
AU Ward F.M.; Hanway W.H.  
SO Drink Technology and Marketing, 2004, (March), 8 (1), 7-10 (0 ref.)  
DT Journal  
LA English  
SL English  
AB Information is presented, including tabulated data, on the use of hydrocolloids to stabilise UHT and HTST treated dairy and non-dairy beverages, and to improve mouthfeel and suspension. Gum acacia, guar gum (deodorised and hydrolysed), inulin, polydextrose, pectin, prehydrated or agglomerated gums, and gum systems consisting of synergistic hydrocolloids are profiled briefly.  
SH BEVERAGES  
CT BEVERAGES; FIBREHYDROCOLLOIDS; FUNCTIONAL BEVERAGES; GUMS; MILK DRINKS; STABILIZATION; STABILIZERS  
DED 13 May 2004

L3 ANSWER 5 OF 11 FROSTI COPYRIGHT 2007 LFRA on STN  
AN 627490 FROSTI  
TI Sweetener plus sweetener enhances the equation.  
AU Pszczola D.E.  
SO Food Technology, 2003, (November), 57 (11), 48-61 (2 ref.)  
Published by: Institute of Food Technologists. Address: 221 N. LaSalle St., Chicago, IL 60601, USA. Telephone: +1 (312) 782 8424. Fax: +1 (312) 782 8348. Email: info@ift.org Web: www.ift.org  
ISSN: 0015-6639  
DT Journal  
LA English  
AB Synergy occurs when the sweetness of a mixture of sweeteners is greater than the sum of their respective individual sweetness intensities. This article discusses a variety of sweeteners and the range of apparent potencies that they exhibit. Recent developments in the area of sweeteners or ingredients related to sweeteners are considered, including tagatose, sucralose, polyols (erythritol, maltitol, lactitol, isomalt, and sorbitol), acesulfame-K, trehalose, neotame, aspartame, inulin and oligofructose, polydextrose, and sucrose and other nutritive sweeteners (honey, crystalline fructose, and brown rice syrup). The use of sweet and salty combinations to provide new taste experiences is also considered with reference to the addition of honey, salt, and products that combine saltiness and sweetness, including snack foods. Finally, the use of sweetener potentiators and their benefits are discussed.  
SH ADDITIVES  
CT ACESULFAM K; ASPARTAME; BULKING AGENTS; FLAVOUR; INULIN; NEOTAME; NEW PRODUCTS; OLIGOFRUCTOSE; POLYDEXTROSE; POLYOLS; SALTINESS; SENSORY PROPERTIES; SUCRALOSE; SUCROSE; SUGARS; SWEETENERS; SWEETNESS; SYNERGY; TAGATOSE; TREHALOSE  
DED 21 Jan 2004

L3 ANSWER 6 OF 11 FROSTI COPYRIGHT 2007 LFRA on STN  
AN 544546 FROSTI  
TI Sugar-free confectionery.  
AU Edwards W.P.  
SO The science of sugar confectionery., Published by: RSC, Cambridge, 2000, 131-143 (0 ref.)  
Edwards W.P.  
ISBN: 0-85404-593-7  
DT Book Article  
LA English  
AB The technology, manufacture, and variety of sugar-free confectionery

products are reviewed. Possible reasons for consuming sugar-free products, including diabetic and reduced-calorie diets, are discussed. Other aspects covered include: laxative effects of sugar replacements; sugar substitutes including bulk sweeteners - polyols - (maltitol, erythritol, isomalt, and polydextrose) and intense sweeteners (aspartame, acesulfam K, saccharin, stevioside, thaumatin, neohesperidine dihydrochalcone and sucralose); sweetener synergy; sweetness chemistry; formulation of products and reduction of energy content. Chewing gum, boiled sweets, gums and jellies, turkish delight and toffee are described, and problems of making high boiling with isomalt discussed. Finally controlled-calorie products are considered.

SH CONFECTIONERY

CT ACESULFAM K; ASPARTAME; BASIC GUIDE; BULKING AGENTS; CONFECTIONERY; DIABETIC CONFECTIONERY; ERYTHRITOL; ISOMALT; LOW CALORIE CONFECTIONERY; MALTITOL; NEOHESPERIDINE DIHYDROCHALCONE; POLYDEXTROSE; POLYOLS; PRODUCTION; SACCHARIN; STEVIOSIDE; SUGAR FREE CONFECTIONERY; SWEETENERS; THAUMATIN

DED 13 Feb 2001

L3 ANSWER 7 OF 11 FROSTI COPYRIGHT 2007 LFRA on STN

AN 268216 FROSTI

TI Synergistic sweetening compositions containing polydextrose and a chlorodeoxysugar and methods for preparing same.

IN Wong L.L.; Faust S.M.; Cherukuri S.R.

PA Warner-Lambert Co.

SO European Patent Application

PI EP 447359 A1

DS BE; CH; DE; DK; ES; FR; GB; GR; IT; LI; NL; SE

AI 19910306

PRAI United States 19900312

DT Patent

LA English

AB A synergistic sweetening composition comprising polydextrose and a chlorodeoxysugar derivative are described. These compositions may be used in a variety of products such as chewing gum, confectionery, beverages, etc.

CT 911011; PATENTS; SUGAR SUBSTITUTES; SWEETENERS

DED 11 Oct 1991

L3 ANSWER 8 OF 11 FSTA COPYRIGHT 2007 IFIS on STN

AN 2007:G0493 FSTA

TI Synergistic prebiotic compositions.

IN Jaszberenyi, C. J.; Szakacs, T. J.

PA Jaszberenyi, Soroksari ut 38-40, Budapest H-1095, Hungary

SO PCT International Patent Application, (2006)

PI WO 2006134409 A2

PRAI HU 2005-582 20050613

DT Patent

LA English

AB A synergistic prebiotic composition is described which comprises fructose based polymers, which may have a glucose end-group, combined with  $\geq 1$  of the following selected from starch, modified starch, partially hydrolysed starch/modified starch, partially hydrolysed inulin, natural oligofructose, fructooligosaccharides, lactulose, galactomannan and partial hydrolysates of these, indigestible polydextrose, acemannan, gums, indigestible dextrin and partial hydrolysates thereof, trans-galactooligosaccharides, xylooligosaccharides,  $\beta$ -glucans and partial hydrolysates thereof. It may also contain phytosterols or phytosterols or their esters, other plant extracts, minerals, vitamins and additives.

CC G (Catering, Speciality and Multicomponent Foods)

CT CARBOHYDRATES; PATENTS; PREBIOTICS

L3 ANSWER 9 OF 11 FSTA COPYRIGHT 2007 IFIS on STN  
AN 2005:T0501 FSTA  
TI Hydrocolloids as stabilizer and fiber source in nutraceutical beverages.  
AU Ward, F. M.; Hanway, W. H.  
CS TIC Gums Inc., Belcamp, MD, USA  
SO Drink Technology & Marketing, (2004), 8 (1) 7-10  
ISSN: 1433-1594  
DT Journal  
LA English  
AB Gums and other hydrocolloids are characterized in terms of composition, viscosity and application, as stabilizers and a source of fibre, in beverages, particularly acidified milk and soy beverages. Aspects considered include: traditional and modified gum arabic; deodorized and hydrolysed guar gum; inulin; polydextrose; pectin; prehydrated or agglomerated gums; gum systems comprised of synergistic hydrocolloids.  
CC T (Additives, Spices and Condiments)  
CT BEVERAGES; GUMS; MILK; SOY PRODUCTS; HYDROCOLLOIDS; MILK BEVERAGES; SOY BEVERAGES

L3 ANSWER 10 OF 11 FSTA COPYRIGHT 2007 IFIS on STN  
AN 2004:A2038 FSTA  
TI Combination of polydextrose and lactitol affects microbial ecosystem and immune responses in rat gastrointestinal tract.  
AU Peuranen, S.; Tiihonen, K.; Apajalahti, J.; Kettunen, A.; Saarinen, M.; Rautonen, N.  
CS Danisco Innovation, Enteromix Research, Sokeritehtaantie 20, FIN-02460 Kantvik, Finland. Fax +358 9 298 2203. E-mail seppo.peuranen(a)danisco.com  
SO British Journal of Nutrition, (2004), 91 (6) 905-914, 60 ref.  
ISSN: 0007-1145  
DT Journal  
LA English  
AB Effects of various dietary fibres on gut health have been studied extensively but their combined effects are scarcely documented. This study sought to investigate the effects of 2% (w/w) polydextrose (PDX), 2% (w/w) disaccharide lactitol, or 2% (w/w) PDX + 2% (w/w) lactitol on gut microflora, microbial metabolism and gut immune responses in rats. Both PDX and lactitol alone had an effect on many of the parameters studied, but their combination had stronger than additive effects in some parameters. The PDX + lactitol combination altered the microbial community structure as seen by a culture-independent method, percentage guanine + cytosine (%G + C) profiling, increasing the areas of %G+C 35-39 ( $P < 0.0001$ ) and %G+C 45-49 ( $P = 0.0002$ ), and decreasing %G+C 65-74 ( $P < 0.0003$ ). These changes were also reflected in the microbial metabolism so that the production of biogenic amines and branched volatile fatty acids was significantly reduced, by 12 ( $P = 0.03$ ) and 50% ( $P = 0.002$ ), respectively, indicating a shift from putrefactive towards saccharolytic metabolism. PDX increased the secretion of immunoglobulin (Ig)A in the caecum ( $P = 0.007$ ). Secretion of IgA increased even more, almost 10-fold, with the combination of PDX + lactitol ( $P < 0.0001$ ) when compared with the control group. Lactitol increased the production of butyrate by caecal microbes by 2- to 3-fold when compared with the PDX or control group ( $P < 0.0001$ ). Butyrate is a preferred energy source for mucosal cells; thus a boost in the availability of energy for immune cells may have still added to the synergistic effects of PDX and lactitol on immune cells. It is noteworthy that improvement in the IgA secretion occurred without signs of mucosal inflammation  
CC A (Food Sciences)  
CT IMMUNOLOGY; MICROORGANISMS; POLYOLS; POLYSACCHARIDES; ANIMAL MODELS; IMMUNE RESPONSE; LACTITOL; MICROFLORA; POLYDEXTROSE

L3 ANSWER 11 OF 11 FSTA COPYRIGHT 2007 IFIS on STN  
AN 1992(04):T0062 FSTA

TI Synergistic sweetening compositions containing  
polydextrose and a chlorodeoxysugar and methods for preparing  
same.  
IN Wong, L. J.; Faust, S. M.; Cherukuri, S. R.  
PA Warner-Lambert Co.; Warner-Lambert, Morris Plains, NJ, USA  
SO United States Patent, (1991)  
PI US 5059428  
PRAI US @@@@-491898 19900312  
DT Patent  
LA English  
AB A method for preparing a synergistic sweetening composition  
comprising polydextrose and a chlorodeoxysugar derivative is  
described. The edible product may be used in chewing gum compositions,  
hard and soft confectionery, and beverages. [From En summ.]  
CC T (Additives, Spices and Condiments)  
CT ADDITIVES; PATENTS; SWEETENERS; UNITED STATES OF AMERICA

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## WEST Search History





DATE: Thursday, February 01, 2007

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<input type="checkbox"/>	L10	synergism synergistic synergy	12643
<input type="checkbox"/>	L9	polydextrose	166
		<i>DB=USPT; PLUR=YES; OP=OR</i>	
<input type="checkbox"/>	L8	l7 and l1	10
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<input type="checkbox"/>	L6	polydextrose.clm.	276
<input type="checkbox"/>	L5	(sucrose fructose glucose lactose maltose maltulose isomaltulose galactose).clm.	17711
<input type="checkbox"/>	L4	l1 and L3	156
<input type="checkbox"/>	L3	sucrose fructose glucose lactose maltose maltulose isomaltulose galactose	162968
<input type="checkbox"/>	L2	sucrose fructose glyucose lactose maltose maltulose isomaltulose galactose	128952
<input type="checkbox"/>	L1	polydextrose and (synergism synergistic synergy)	159

END OF SEARCH HISTORY